

Terrestrial Animal Health Standards Commission Report

October 2006

GUIDELINES FOR THE INACTIVATION OF THE AVIAN INFLUENZA VIRUS

Article 3.6.5.1.

Eggs and egg products

The following times for industry standard temperatures are suitable for the inactivation of highly pathogenic notifiable avian influenza (HPNAI) virus present in eggs and egg products:

	Temperature (°C)	Time
Whole egg	60	188 seconds
Whole egg blends	60	188 seconds
Whole egg blends	61.1	94 seconds
Liquid egg white	55.6	256 <u>870</u> seconds
Liquid egg white	56.7	228 <u>232</u> seconds
10% salted yolk	62.2	138 seconds
Dried egg white	67	0.83 days
Dried egg white	54.4	21.38 days

Article 3.6.5.2.

Meat

A procedure which produces a core temperature of 70°C for ~~one~~ 3.5 seconds is suitable for the inactivation of HPNAI virus present in meat.

	<u>Temperature (°C)</u>	<u>Time</u>
<u>Poultry meat</u>	<u>60.0</u>	<u>507 seconds</u>
	<u>65.0</u>	<u>42 seconds</u>
	<u>70.0</u>	<u>3.5 seconds</u>
	<u>73.9</u>	<u>0.51 seconds</u>